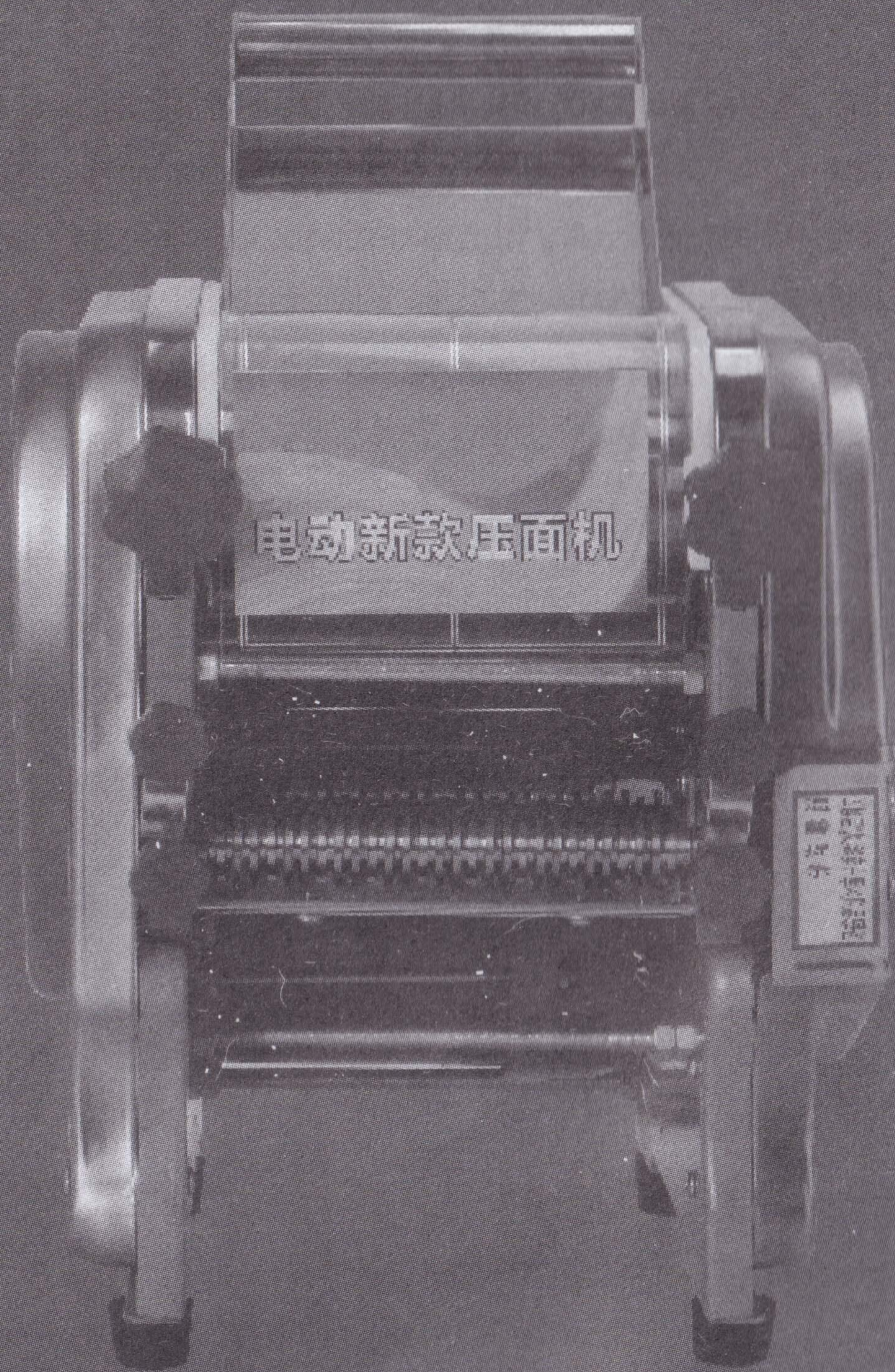
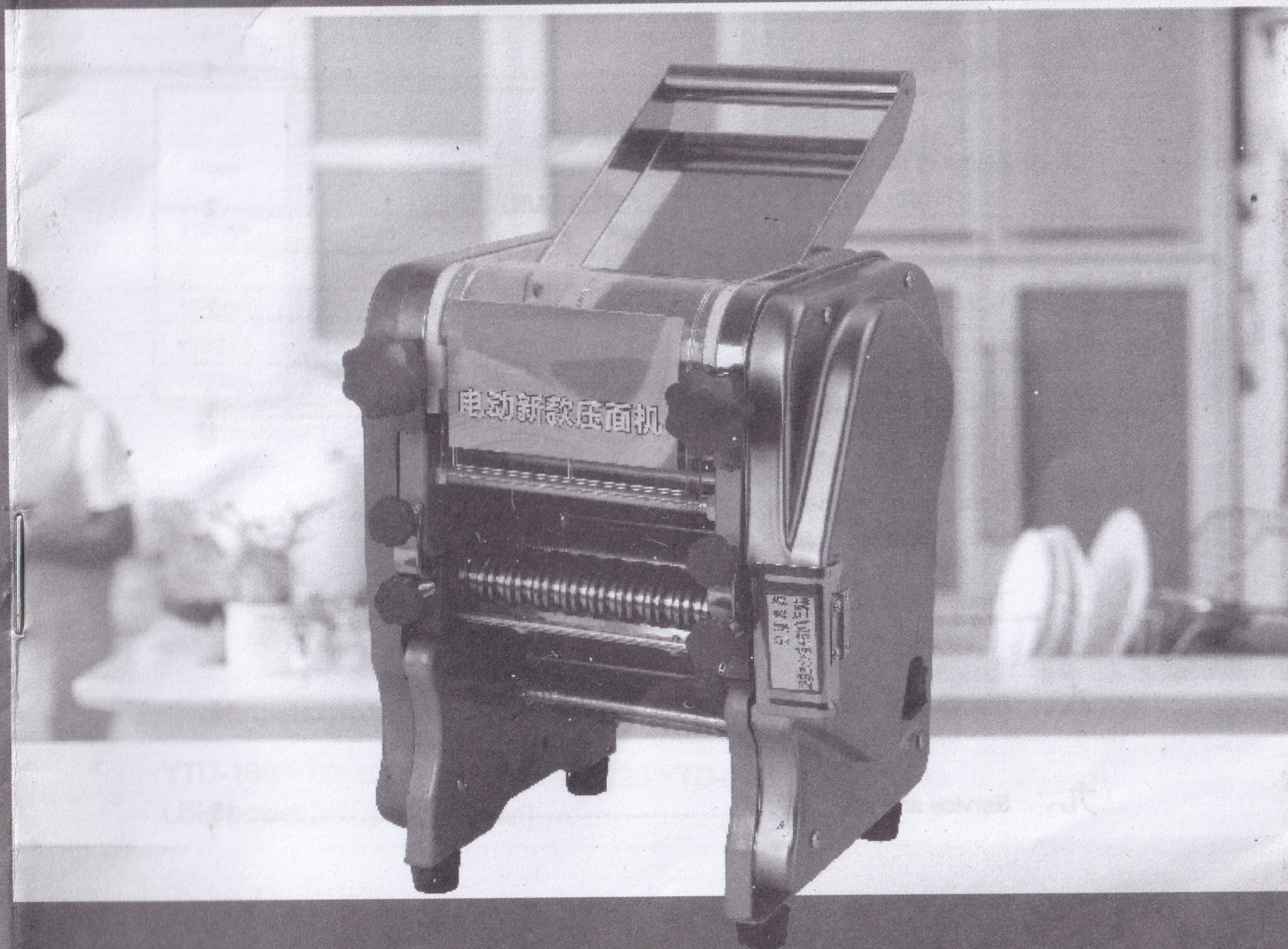




Dynamoelectric Press The noodles Machine

Use the manual



The electrical engineering passes the
CCC quality system attestation business enterprise

Honorific customer:

Thanks for using the products of our company. For making this product be able to develop the biggest function and efficiencies, and in order to avoid the breakdown and lose that caused by inappropriate usage. Please read this manual carefully before usage.

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USAGE AND CHARACTERISTICS

Our company has currently developed automatic gear running series paste press machines. This series machines have many advantages. For example, they have beautiful appearance, advanced structure. They are also very convenient for operation, and have high work efficiency with stable and safe system. They can be used to press different kinds of noodles, ravioli husk and so on. Those machines are suitable for press paste in hotel, restaurants, food processing factories and families.

MAJOR SPECIFICATIONS

Model	Rated input Power	Engine Power	Rated voltage	Rated frequency	Waterproof Capacity	Producing Capacity	Weight	Size
YTD-160	370-550W	370-550W	220V	50Hz	1PX1	15-20kg/h	18kg	37x32.5x40.5cm
YTD-180	370-550W	370-550W	220V	50Hz	1PX1	15-20kg/h	19kg	39X32.5X40.5cm
YTD-200	370-550W	370-550W	220V	50Hz	1PX1	20-25kg/h	20kg	41X32.5X40.5cm
YTD-220	750W	750W	220V	50Hz	1PX1	20-25kg/h	21kg	43X32.5X40.5cm
YTD-240	750W	750W	220V	50Hz	1PX1	25-30kg/h	22kg	45X32.5X40.5cm

YTD-160/YTD-180/YTD-200/YTD-220/YTD-240
(Big power, belt transmission)

NAME OF PARTS

- 1、 Motor
- 2、 Transmission rod
- 3、 Machine cover I
- 4、 Noodles roller I
- 5、 Noodles roller II
- 6、 Machine cover II
- 7、 Electric plug
- 8、 Back shroud
- 9、 Container of flour
- 10、 Front-panel block I
- 11、 Scrap without thrust

- 12、 Protective plate
- 13、 Scrap with thrust
- 14、 The slice noodles knife
- 15、 Switch
- 16、 Machine cover plate
- 17、 Frame II
- 18、 Transmission gear
- 19、 Noodles roller gear I
- 20、 The slice noodles knife gear I
- 21、 The slice noodles knife gear II
- 22、 The slice noodles knife modulator

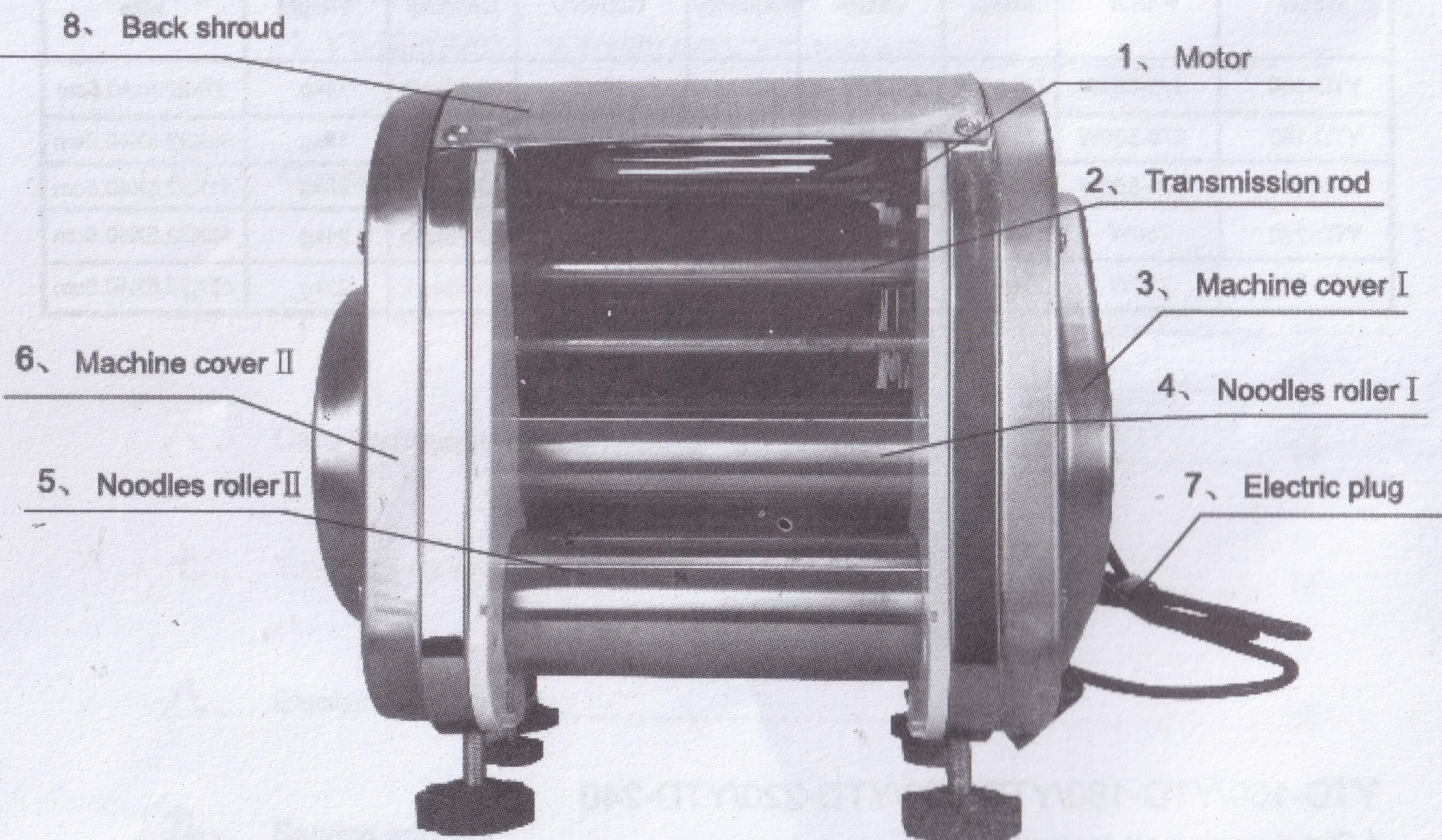


Fig 1: Top view of the machine

- 23、Noodles roller modulator
- 24、Noodles roller gear II
- 25、Front-plate block
- 26、The bearing cover
- 27、6003 bearings
- 28、Connection-gear
- 29、6002 bearings

- 30、Compressed machine of the slice noodles knife
- 31、The slice noodles knife clipboard
- 32、The slice noodles knife set
- 33、Machine feet
- 34、Frame I
- 35、Small belt pulley
- 36、Z480 V-belt
- 37、Speed reducing gear

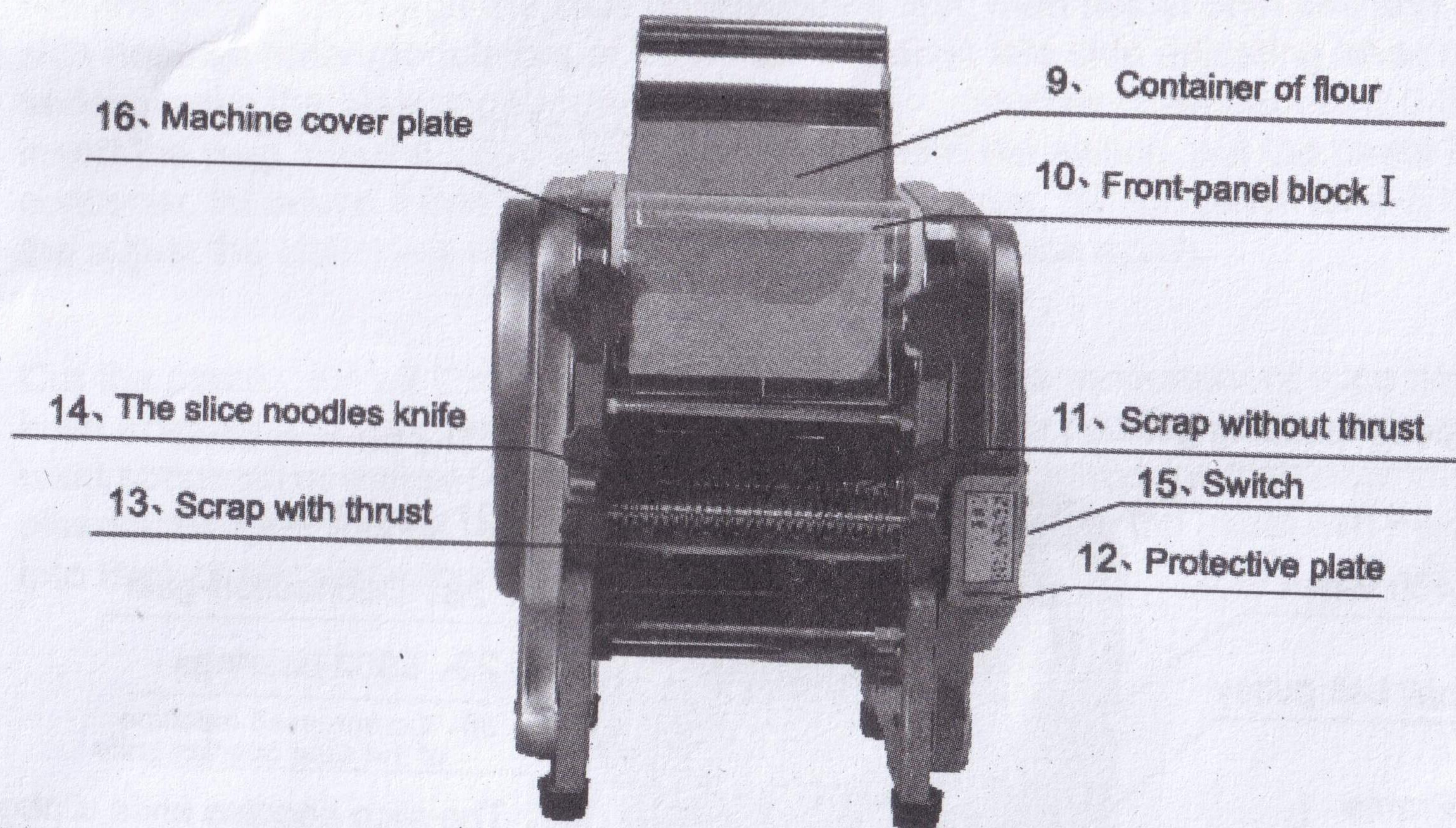


Fig 2: Lateral view of the machine

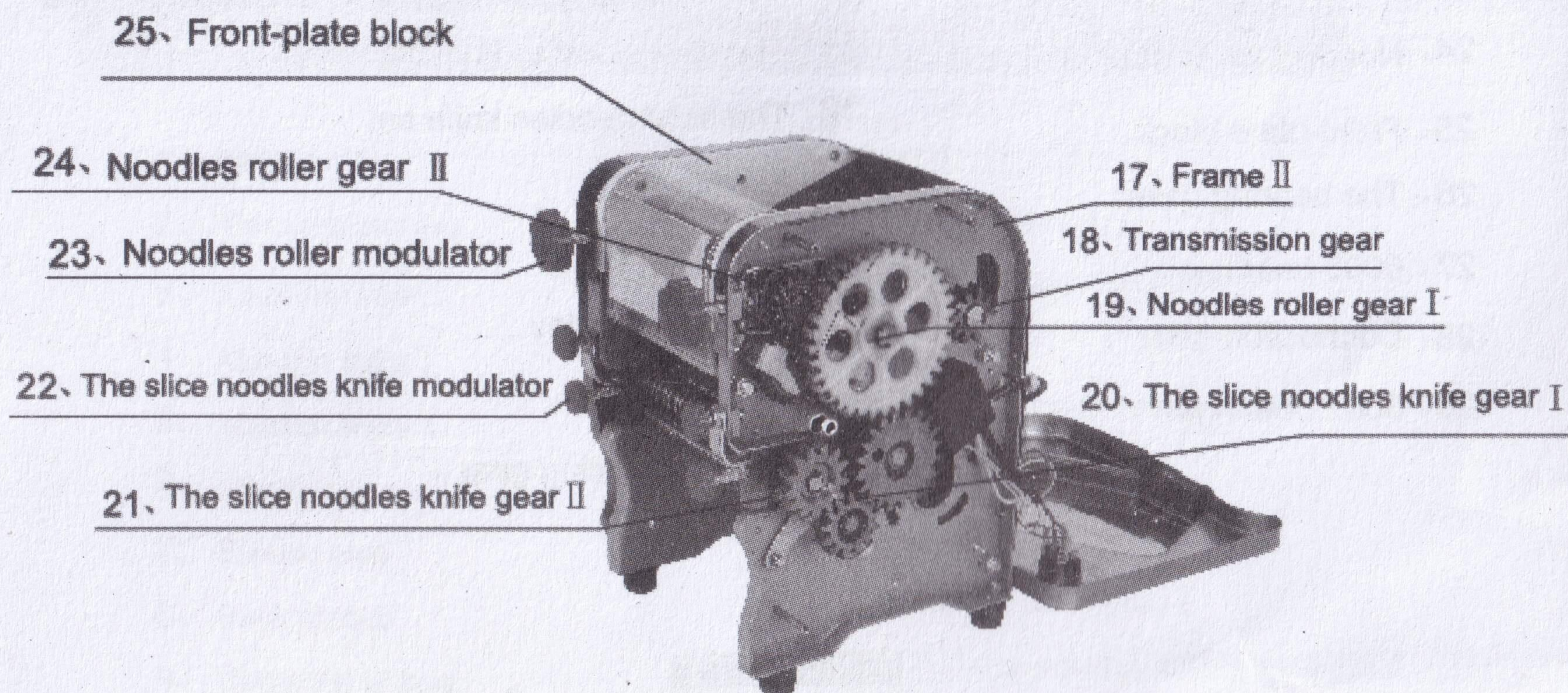


Fig 3: Right hand view of internal structure

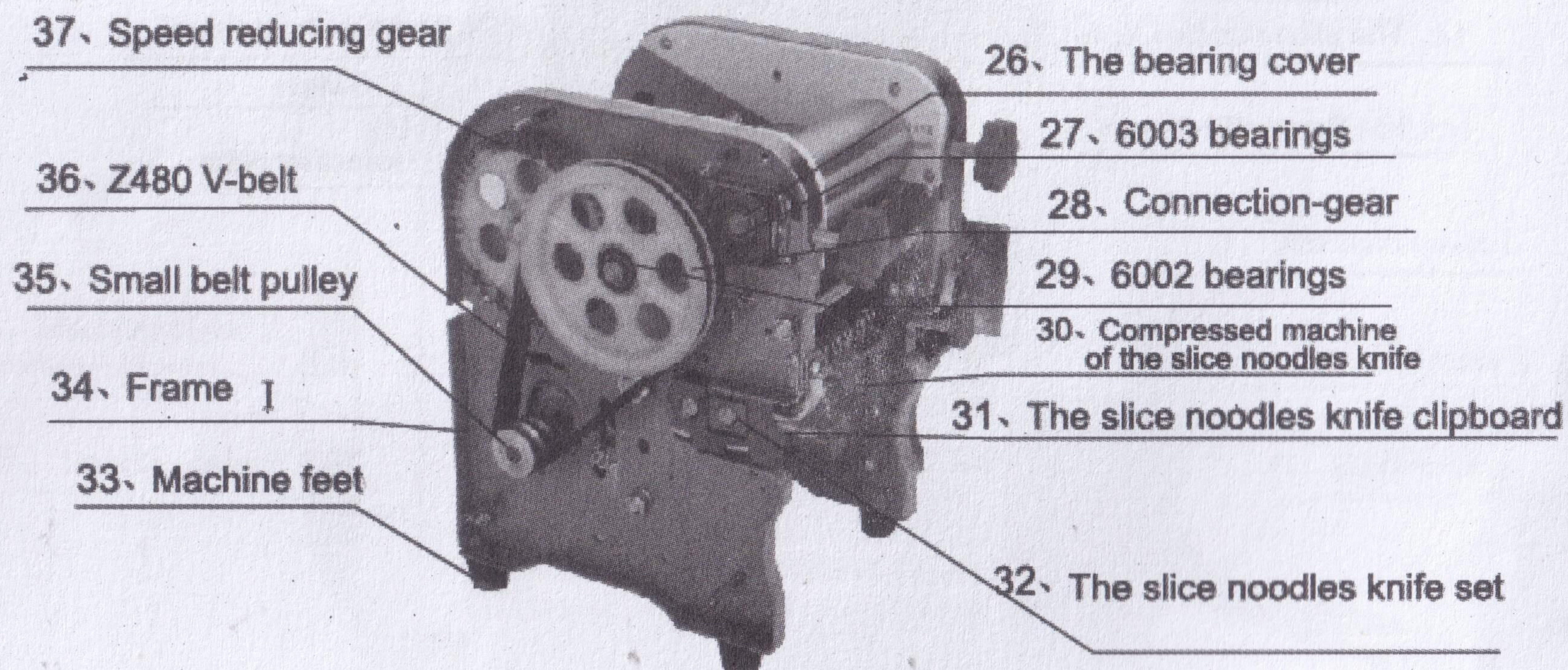


Fig 4: Left hand view of internal structure(A#/B#)

OPERATION METHOD

1. Mixing wheat flour: mix water into wheat flour(2:5), you can put few refined salt and soda into water, if you want to process egg noodles, you'd better not add water or add it a little.
2. Preparation: please cut the mixed wheat flour to thin piece(about 20mm), and throw some dry wheat flour on it.
3. Check the surface before using, remove surface dirt, put some lubricant between the edge of reamer and gear.
4. Roll the pasta: discharge the slice noodles knife first, then adjust both left and right side noodles roller modulators of YT series or adjust left side adjusting lever of HO series, make the clearance room between the two noodles-rollers about 2.5-3mm, insert the plug into the 220V electrical outlet. Press the switch, put the paste in the container, introduce it into the clearance of the two roller, roll the paste for 4-5 times, then adjust the clearance room at 1.5mm, and roll the paste again.
5. Cut the paste: install the slice noodles knife, adjust the modulator of slice noodles knife according to your needs. Clockwise adjust the slice noodles knife modulator if want spaghetti or anticlockwise if want fettuccine. Finally, introduce the paste into the clearance room, and let it reach the slice noodles knife, then the paste can be cutted into thick or slender noodles.

6. Finishing: after the using, turn off the switch of power supply, pull out the plug. clean the noodle machine, the knife of slice the noodle and the roller.

CAUTION

- The using voltage must accord to requirement.
- Adopt tri-socket and connect with earth.
- The regulator can be adjusted when the machine doesn't work.
- Do not touch the knife and roller to avoid the danger and do not let children to operate the machine.
- While adjusting paste degree of thickness, should adjust from thick to thin in proper order usage, in order to prevent damage machine.
- To prevent machine hanged and excessive noise machine, little vegetable oil should be added at moving parts both before and after each machine start.
- Fix the power cable when using, connect machine ground wire to prevent electric leakage wounding cased by frayed wire jacket.
- Must remobe the paste which left on the slice noodles knife and the scrap with thrust before using, otherwise can not be cutted well.

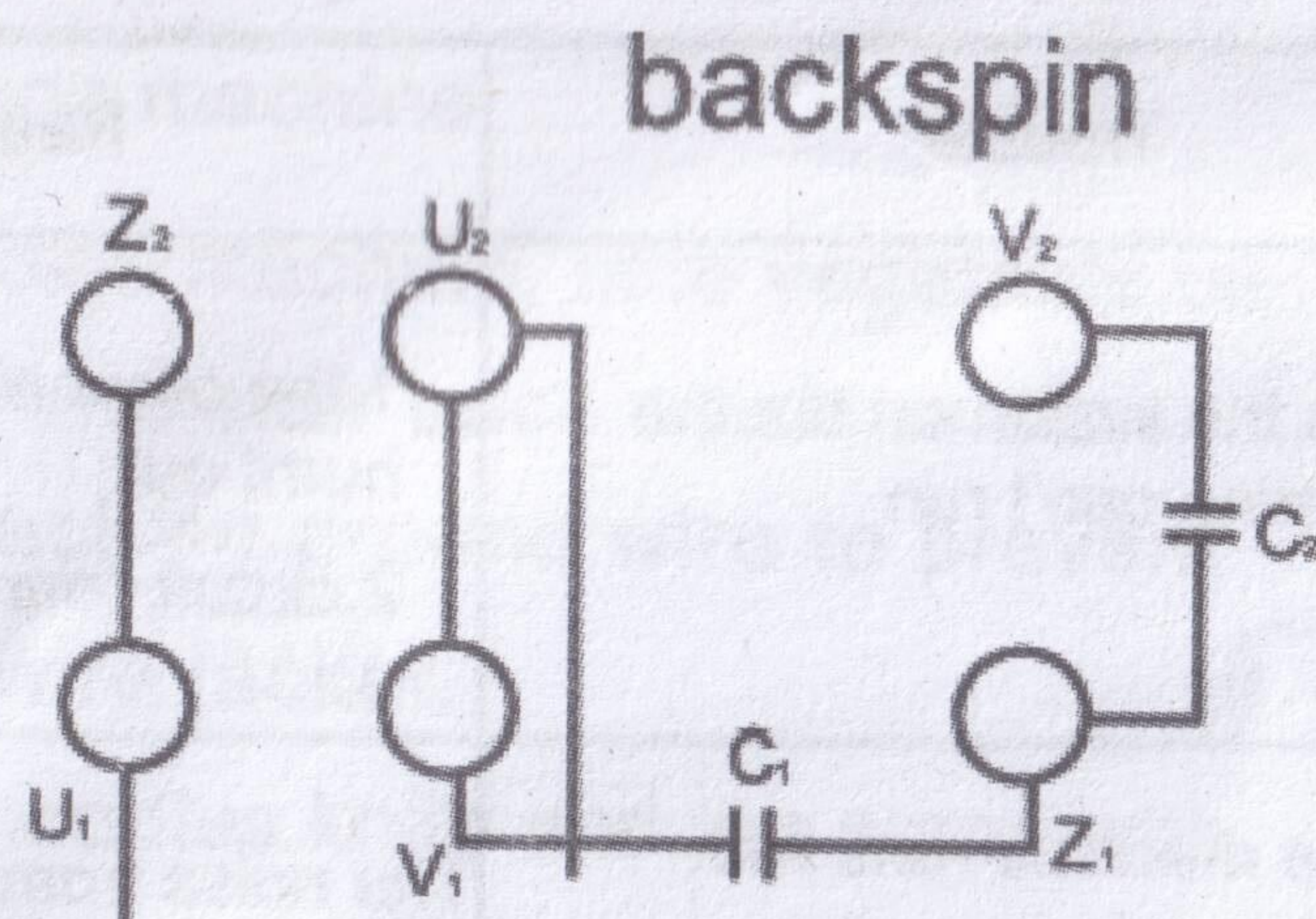
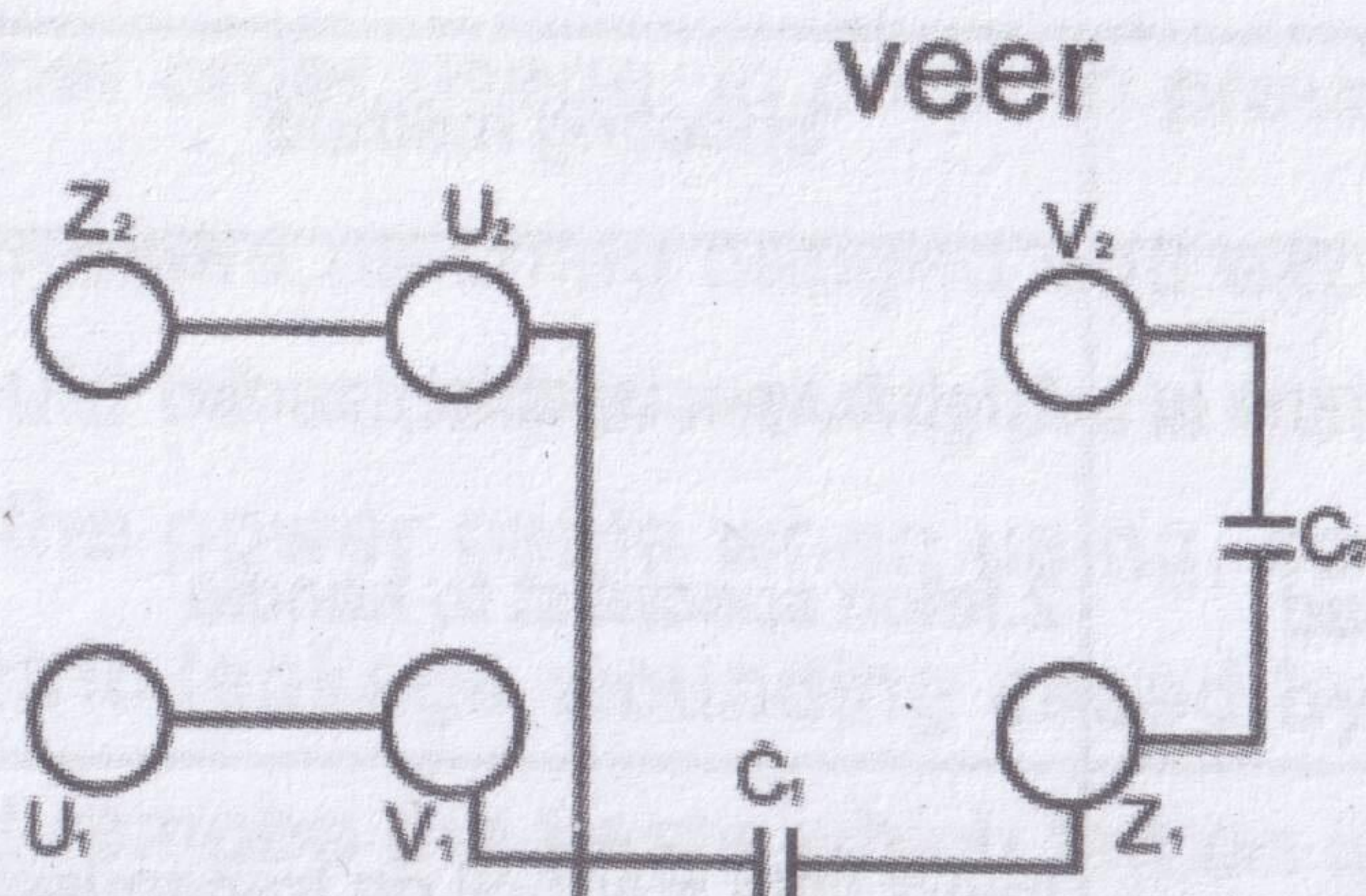
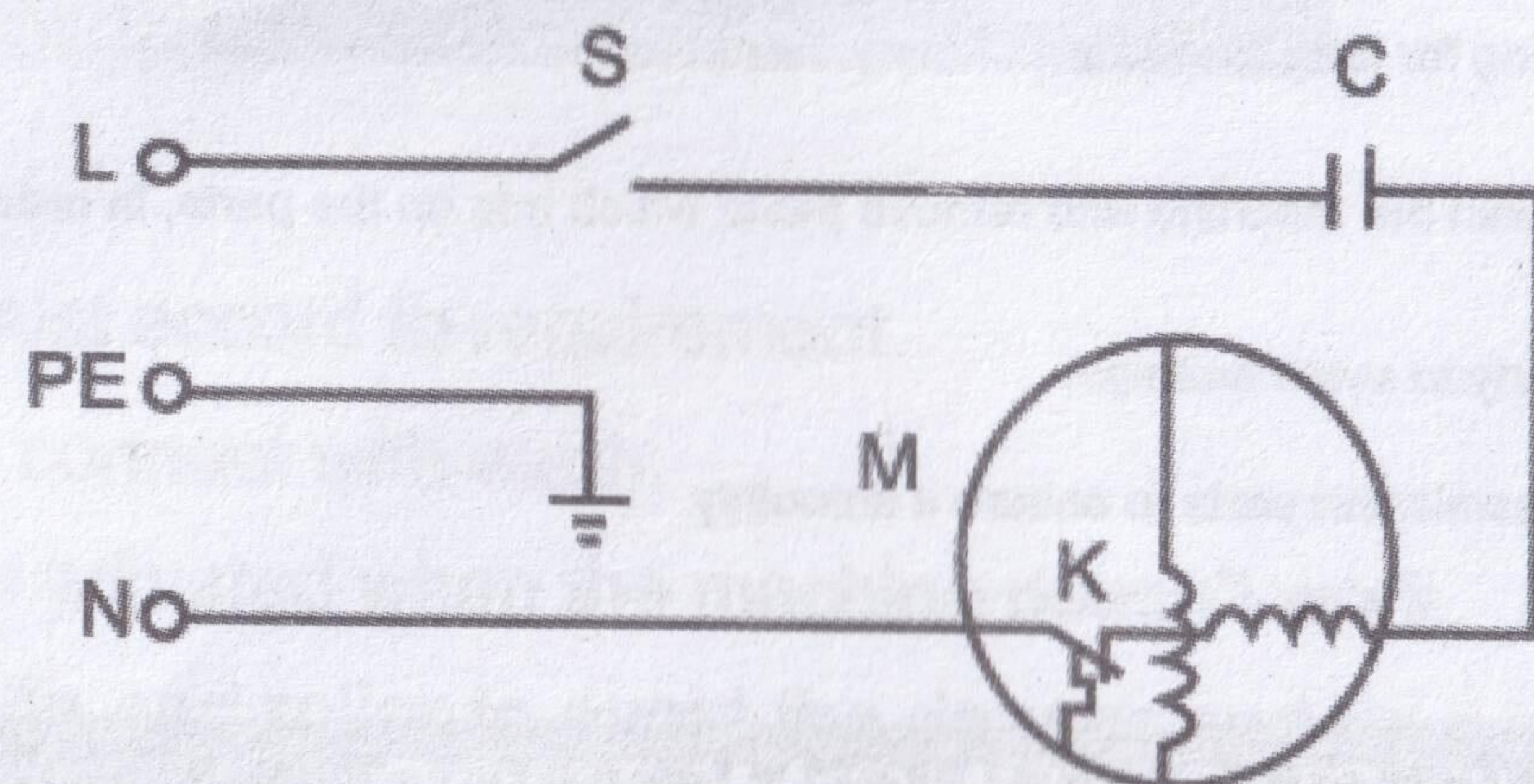
CARE AND MAINTENANCE

- Keep it dry after out of using for long time to avoid rusty.
- After finish processing, clean the machine and remove paste which left on the parts, in order to avoid dry flour influence the next using.
- Check electric wire regularly to avoid leakage.
- Inject little plant-oil on transmission parts to ensure it smoothly.

TROUBLE AND SHOOTING METHOD

Trouble	Reasons	Shooting method
Turn the switch on but the machine can't run	1.the other electric machine is burnt out 2.circuit connection is bad	1.fetch specialist to handle 2.fetch specialist to handle
The machine runs with sharp noise	The noise from transmission parts	Inject little plant oil on transmission parts
Can't slice the paste or the paste glues on the slice noodles knife	1.the slice noodles knife modulator did not adjust in right place 2.the paste pressed too thick or too thin 3.paste is too sparse	1.adjust the slice noodles knife modulator to the right place 2.press the paste degree to the right thickness 3.mix more drier paste or put some dry powder

ELECTRIC-LINE DIAGRAM



SERVICE AND SELL

1. The manufacturer will provide repairment services and change the components free when the quality problems raising during the normal operation within three months since you purchase this product.
2. When the components or the full machine break down due to the user's incorrect

operation, overloading work, crash and the entry of foreign object, manufacturer provides relative services while the charge is for the user's account.

3. Standard components like bearings, bolts and belts are beyond the scope of three guarantees.
4. During the guarantee, if the parts of the noodle machine can not work, you can find out the cause and tell us the name of the parts damaged. We will post the parts free. If you have some difficulty in maintaining by yourself. Please post the whole machine to our company, you can get free maintained.
5. If exceed the maintenance period, for example, the machine damaged, we also offer you maintained service through post, but we will collect the cost of parts.